THE MYCOPHILE

Newsletter of the North American Mycological Association

Mushroom Experiences Pg. 3
Appalachian Mushrooms Pg. 6
A Dog Poisoning Pg. 7
2020 NAMA Photo Contest Winners Pg. 9

January-February 2021 www.namyco.org

PRESIDENT'S MESSAGE

Barbara Ching, *NAMA President*

Dear Mycophiles,

I hope you are feeling joy and relief as we start a new year. The vaccines are here, and we will soon be able to resume our favorite club activities.

Be sure to start dreaming ahead to our annual foray, August 12-15, 2021 at Snow Mountain Ranch at the YMCA of the Rockies Snow Mountain Ranch. We'll be sharing more information in the next issue of *The Mycophile*.

In the meantime, we'll be having Zoom presentations throughout the winter so we can keep seeing each other and keep learning about mushrooms. NAMA's executive committee members have worked hard to create these events and seeing you there has made the time we spend very rewarding. Treasurer Melodie Gates masterminded the whole series; Webmaster, Jane Onorati has shown exceptional ingenuity, perseverance, and patience; and without Executive Secretary Bruch Reed's diplomacy and responsiveness, we wouldn't be getting the word and the links out to any of you. These events have been so successful that we will continue them throughout the winter and early spring and resume them again once 2021 mushroom season wraps up. Be sure to share any ideas you have for giving presentations yourself or with other members of your club. Mark your calendar for Scott Pavelle's January 18th presentation on the Bolete filter he and other bolete hunters created.

I want to close this first message of year with thanks to all of you for your patience and your participation. I'm so glad we stuck, and grew, together.

COVER PHOTO: Limited Pictorial 3rd place – Bryon Meade, *Mycena sp*

MUSHROOM EXPERIENCES, EXAMPLES AND SOLICITATION

By Karen Monger, *Editor*

Hello fellow NAMA members. The editor of *The Mycophile* newsletter is soliciting stories from fellow members about their myco-friendships. Have you ever attended a regional NAMA foray far from home and met your new best friend? Have you joined your local mushroom club and felt like you finally found your "tribe?" Has a common interest in all things fungi between you and others in-person or online blossomed into an amazing rapport? Many of us know about the interconnectedness of fungal mycelium and the rest of the denizens of the natural world surrounding us, and *The Mycophile* would like to explore and showcase the relationships that have fruited between people because of mushrooms.

Submissions can be of any length--from a simple paragraph to a short story, and be in any form—from prose to poetry. The editor would love to hear about your specific stories whether they feature yourself and your friendship, or your personal connections within the myco-community. A couple of examples of the submissions that have come in are attached for inspiration!

Please send submissions to editor, Karen Monger mycophile@namyco.org

What Friends are Really For

by Dave Layton

For the first few decades of my mushroom hunting experience I was pretty much on my own around Clinton, Iowa as far as hunting for anything other than morels. One day when looking for morels I found these big floppy gray mushrooms with white gills in a tree branch. I visited the public library and it didn't take me long to identify Oyster mushrooms in one of a dozen or more old field guides there. I also saw many other colorful and strange-looking mushrooms in the field guide, and some of the most colorful and strangest looking were labeled edible. I was hooked! I went into the woods looking for those mushrooms. Soon I wasn't disappointed. I found a bright orange sulfur shelf and a number of other fungi that weren't so easy to identify, but that didn't keep me from trying. I checked out all of the books repeatedly poring through them, learning about delicious fungi, dangerous fungi, and the vast majority in between.

Over the years I got pretty good with those books eventually identifying hundreds of species locally and eating dozens without getting noticeably poisoned. My friends said I was either a mushroom expert or a nut-case. I preferred to think the former, but should have more seriously considered the latter.

So my first friendship through fungi was with old books at the library. Early on, the most complete book I used was "The Mushroom Edible and Otherwise" by M. Hard (1908). I could use pictures in smaller books like Smith's to get close to some mushrooms, but I made it a rule that they also needed to carefully fit Hard's written descriptions before I tried eating them. Unfortunately, Hard mainly used Charles McIlvaine's opinion as far as edibility. In my youthful ignorance, I assumed a very serious looking seventy year-old book with 600 pages and lots of big words must be all factual. Needless to say, that book was by far the main reason some questionable fungi may have made it into my digestive system. In fact I was lucky.

My first human interaction with someone truly knowledgeable about mushrooms was when Dr. Lois Tiffany did a talk on her Iowa Morel Project in Clinton in the 1980's. I quickly learned how gracious she was when, after her talk, I approached her with my burning question, "What about other mushrooms?" She talked congenially with me about several interesting kinds of fungi in Iowa. Then she said I could send her dried specimens of unusual or confusing fungi I found. I hope she didn't regret that offer. For I took her up on it several times over the years, sometimes asking her help with identifying mushrooms that probably weren't all that unusual to her. Still, she always replied to me with what she knew or learned about them. I marveled at her combination of extensive knowledge and humble nature. I wondered how she kept such a nature.

Around the year 2000, my life changed. For the first time, I tried using the Internet to learn more about a mushroom. I had no idea that so much mushroom information was at my fingertips and how many kindred spirits were right here in Iowa. On a whim, I looked up Dr. Tiffany and learned about the Prairie States Mushroom Club (PSMC), which she organized with Dr. Donald Huffman and others. I researched the club and learned that she would be leading a foray at

a sand prairie near Muscatine. I made sure to attend. I was fascinated by all the people going everywhere, getting samples of everything fungal they could find and then writing it all down at the end. What was best for me though was walking with Lois, listening to her patiently explain every species found and answering many of the questions people (especially me) asked her. I joined the club that day. From then on, I made it a point to try to go to any forays that she attended. She never disappointed with her brilliant mind and relaxed, humble nature.

Lois Tiffany was just one of many amazing friends I've met through PSMC. These friends would teach me far more than the old library books, and their lessons started with humility.

Dean Abel was a leader in the club when I first joined and still is. He had something fascinating to say about nearly every mushroom that was brought to him at forays. Dean is a master of self-deprecating humorous pontification as illustrated by his quote in response to a question about Latin pronunciation, "However you pronounce it, make sure to use an authoritative voice. That way it'll sound like you know what you're saying even if you don't." Despite his authoritative voice, Dean actually has a humble nature backed by a ton of knowledge. When I first met him, I bought the book he coauthored, *A Guide to Kansas Mushrooms*. But, before I bought the book, I dithered, saying, tongue-in-cheek, that a book about Kansas mushrooms might not do an Iowan any good. He just laughed and signed the book, writing "Dave don't worry these mushrooms all grow in Iowa too."

Dean was the first of several folks I met through PSMC who helped me to understand how much I didn't know. At an early fall foray at Ryerson's Woods near Iowa City I spotted some fungi growing at the base of a dead oak and quickly exclaimed "Hen-of-the-Woods!" Dean looked at me and said, "Oh I don't think so Dave." He cut off a lobe then pointed to the tiny black-staining pores and toughness despite it appearing young and fresh. "Yep this is *Meripilus*." I wasn't even aware of the common fungi *Meripilus giganteus*, but I remembered an omelet I made a few years earlier that wasn't very good because of the tough, weird tasting "Hens" I put in it. I don't know how red my face got, but it was an overdue exercise in humility –the first of several.

Jim Frink is another fellow who humbled me. His mushroom photography is nothing short of incredible! Much of it can be viewed on the PSMC web site. I first met him in person when he led a wonderful foray at Wild Cat Den near Muscatine. He showed us *B. edulis*, black trumpets, and a huge variety of mycorrhizal fungi including several species of *Cortinarius* in varying shades of purple and brown. He had beautiful photos of some unknown corts with shimmering gold and silver patches on purple caps. When I mentioned that some purple corts are good to eat, he looked at me and replied, "Oh I wouldn't eat any *Cortinarius*." I almost blurted that I had eaten purple corts myself but held my tongue.

Jim's statement caused me to look closer at *Cortinarius* on the Internet. I quickly agreed with him, for I learned that some very dangerous corts have various shades of purple and I might have gotten lucky with the light purple ones that I had eaten in the past. Why didn't I realize the danger? Perhaps hubris?

When I looked at the books I used to form my opinion, I understood. About 10 years ago my wife, Sally, gave me a copy of McIlvaine's *1,000 American Fungi* for a present. I was excited to have the book that Hard so often quoted from. In the *Cortinarius* preface McIlvaine states that none are dangerous, yet somehow he survived to describe the varying flavors of dozens of Cort species of all different colors. Other, newer books I used described dangerous brown or reddish corts but not purple. Again, I was lucky. I only once actually ate corts - light purple ones. They probably really were close to harmless *C. alboviolaceus*, which I thought they were. Still, I realized that my old mushroom book friends were not nearly as reliable as my new human friends who got their knowledge from far more up to date sources.

Some of my humbling interactions with fellow PSMC members were downright funny. The following story is a perfect example. Willow Island in the Mississippi floods regularly. When the waters recede, fungi are the first new life to emerge. Within weeks of summer flooding, many species emerge, including oysters, silky *Volvaria*, *Hericium*, and wild enoki to name a few. One year after the floods I found strange bright yellow roundish blobs on logs that reminded me of some bright slime molds. These things oozed a yellow liquid when poked, leading me to think I may have found a new Myxomycetes. I envisioned the species name *laytonia* or something similar, but I had to get corroboration.

Fortunately I had PSMC friends to reach out to for help identifying this. Dr. Tiffany's student, Rosanne Healy (now Dr. Healy), is another humble but brilliant individual. She had a possible answer, which turned me several shades of red, "Paintball?" Of course they were! I saw the kids down there years earlier. The floods had wedged some into logs. Then Rosanne said, "Don't be too embarrassed. We all make goofy mistakes. Lois has and so have I. In fact, one time I had a strange "fungus" in the office until it burst and

baby ticks emerged." Her statement made me I realize that the humble natures of folks like Lois, Rosanne, and Dean weren't just a given. Oh no, they had to earn their humility. Maybe someday I finally will too. I don't know, but one thing is certain. I'm still getting lessons.

Lately some of those lessons have come from a biology student who joined PSMC in recent years, Sarah Duhon-Delong. Sarah has an intense desire to learn combined with a love of nature, especially fungi. Now she is now completing her Masters and looking toward earning her Doctorate. Her rapidly accumulating knowledge of fungi, and willingness to go into about any kind of burr patch or thicket to find it, make her a delightful person to go on a foray with. She's taught others and me about cool tools such as iNaturalist and led PSMC's involvement in the FunDiS (previously MycoFlora) project. She's quick to recognize nuances between fungi and has identified hundreds of local species within a few years.

Sarah is also unafraid to doubt the judgment of others on certain things and she's questioned mine a few times – for good reason. I can be wrong – often. Names I learned for mushrooms 30 or 40 years ago often don't even exist, such as the blue-green Russulas that I called *R. virescens*. "Actually these are *R. parvovirescens*," Sarah explained. Okay I didn't know what they were, but at least I knew they were good to eat. But Sarah would soon have reason to question my expertise on edibility too.

Cortinarius sp. Photo by Jim Frink

It seems that some of the fungi I've been eating for decades are changing, or maybe just my understanding of them is. Sarah clued me in to this when she saw my wife Sally and I picking wood puffballs. She asked, "Ooh you like those?" "Oh yeah they're some of our favorites." "Wow I think they have a weird after-flavor." We all 3 tasted a few raw ones and none of us noticed the bad taste she described. However, when I went to cook them later, many did have a weird aftertaste that could have ruined my mixed mushroom dish if I hadn't caught it in time. Did I just not notice inconsistent flavor over the years or is something new changing them like some sort of infection? For my ego's sake I prefer to think the latter, but I know that some crummy tasting mushrooms have made it into my soup over the years. Maybe my ego will have to take a break, because I now understand that earning one's humility is a lifelong process. I'm sure I have more humbling lessons to come from my friends in the mushroom community, and I wouldn't have it any other way. After all, that's what friends are really for.

2008 NAMA Foray, McCall, Idaho

by Hugh Smith

Southern Idaho (not including Boise) appears to be a desolate place, much like eastern Oregon, I suppose. Could it be because this area of the United States is in some kind of shadow from the rain? Did they (we) chop down all the trees long ago so that no moisture is captured from the atmosphere? Or is there no moisture left by the time the weather systems get here?

The hills look similar to the hills east of San Jose and Oakland and the East Bay, the ones with no trees on them. But that's southern Idaho. McCall, Idaho is NOT in southern Idaho. It's just north of there and at a much greater elevation (5,000 feet plus). The Payette River is a series of very long white water rapids going up the canyon towards McCall with some areas where the water is allowed to settle down. Not unlike the Sierras in the West, there are lots of evergreen and deciduous forests.

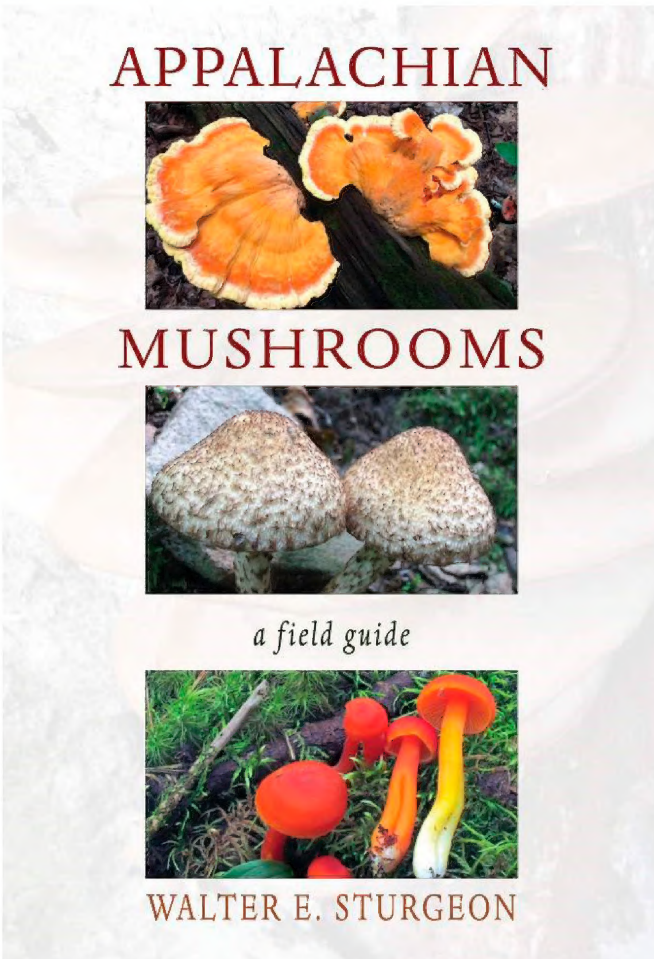
The rains had been there a couple weeks before we arrived and the hunt was most rewarding, once you figured out where to look. King Boletes were pretty common and there didn't seem to be any competition for them. The size of some of them rivaled anything we have here.

We picked a lot of mushrooms in and around McCall at the NAMA Foray. Hedgehogs, Hawk Wings, Chanterelles, Gypsy Mushrooms and Shrimp Russulas were found, and we have many King Boletes in our refrigerator here in Yuba City (the City). We couldn't bring them all, so we brought the best. A few pounds in our suitcase. Of course, those are just some of the edibles.

Those are just to taunt you. But the variety of fungus is what makes a foray great. I will taunt you a 2nd time: It's always the season somewhere on this planet.

APPALACHIAN MUSHROOMS: A FIELD GUIDE

Review By Dianna Smith



Appalachian Mushrooms: A Field Guide
Walter E. Sturgeon
Ohio University Press 2018
ISBN-13: 978-0821423257 (Paperback)
Paperback on Amazon is $35.
Kindle Version is $19.99.

Walt Sturgeon is a well-regarded field mycologist familiar to NAMA members and others who participate in any of the major annual multiday forays that take place especially east of North America's Rocky Mountains. He is at the top of everyone's invitation wish list of favorite guest mycologists invited to give illustrated talks on various mycological topics, and especially for his expertise in identifying fungi for the display tables. His photographs of fungi have graced several recently published field guides and are often among the most spectacular that can be found on mushroom Facebook forums. He has co-authored three mushroom field guides, but this is his first solo contribution.

The book itself is over 500 pages in length, including concise cautionary remarks about eating unidentified fungi, brief instructions on mushroom identification and on using the book. Included descriptions start with the scientific name of the fungus, synonyms, common names if any, and the mushroom's family association. The author covers details of the cap, flesh, spore-producing surface, stem, spore print, ecology, edibility and informative comments. The lower third of each page features the described fungus in a photo that shows the cap and hymenium. I suspect that the photos given to the publishers to accompany the descriptions were originally brighter than they appear in print. Rounding out its offerings is a succinct glossary of mycological terms used, a partial list of mushroom organizations, a short list of references, an index of scientific names, and an index of common names.

It is always interesting to see how different authors organize the placement of the various macro-fungi treated their books. Given that potential readers will have different abilities with respect to their familiarity with fungi, it is not an easy task. One can use fungal shape, size, cap color, family, genus, function, habitat, substrate or spore color, among several other possibilities to arrange their selections for publication. The author has employed a variety of categories, often artificial, to enable curious mushroom hunters to find detailed information on particular fungi.

The book is divided into two main sections: gilled mushrooms and fungi without gills. The gilled mushroom sections are further organized by spore color: white-spored and colored-spored. Users of the field guide will be required to make spore prints of their finds rather than try to simply match them with the mushrooms described and depicted in the book. Instructions for doing so are given at the beginning of the book. These start with notes on general distinguishing features and descriptions of select species of *Amanita*, *Russula*, *Lactarius* and *Lactifluus*. Four additional sections on white-spored mushrooms, differentiated by overall size, texture and substrate follow. Waxy cap mushrooms are divided into two parts: medium to large with a waxy feel (*Hygrophorus*), and small with a waxy texture (*Gliophorus*, *Hygrocybe*, and *Humidicutis*). The author follows with descriptions of medium to large *Melanoleuca* and *Tricholoma*. The remaining described fungi are in the category termed 'Other White-spored Mushrooms' such as *Macrolepiota*, *Ossicaulis*, *Armillaria*, *Pleurocybella*, *Mycena*, *Gymnopus*, *Marasmius*, *Szhizophyllum*, and so on.

The next part of the field guide is devoted to colored-spored mushrooms ranging from salmon pink (*Clitopilus, Entoloma, Pluteus, Rhodocollybia* and *Volvariella*) to brown (*Agrocybe, Bolbitius, Conocybe, Crepidotus, Galerina, Hebeloma, Inocybe, Simocybe,* and *Tapinella*) and finally purple-brown to black (*Agaricus, Coprinellus, Corinopsis, Coprinus, Gomphidius, Hypholoma, Lacrymaria, Psathyrella,* and *Stropharia*).

The subsequent part of *Appalachian Mushrooms* has separate sections on boletes, polypores, chanterelles and allies, club and coral-like fungi, spine fungi, puffballs and other gasteromycetes, cup-shaped and resupinate fungi, gelatinous and rubbery fruiting bodies, and ends with descriptions of morels and gyromitras. Each of the various sections conveniently begins with keys for finding fungi included in the descriptions. They are relatively easy to use. Missing is any information on spore shape and size. This won't be a problem for those of us who mainly want to know which fungi are edible and which are not, or (perhaps foolishly) trust our observation skills and have little patience for microscopic analysis. While it purports to focus on fungi of the Appalachians from Canada through Georgia, nearly all of the mushrooms described in this book can also be found on either side of the mountain range. This field guide will be useful to both hikers and foragers interested in adding another good identification guide to their mycological library. The decision to devote a full page for the description and photo of each fungus will be appreciated, especially by more mature folks with vision challenges. *Appalachian Mushrooms* is one of many recently published field guides to fungi of the eastern half of North America. I don't think we can have too many. It is always useful and informative to read them for the unique perspective each affords us.

BOOK REVIEWS FOR *THE MYCOPHILE*

One of NAMA's committees that remains little known to probably the bulk of the membership is the Editorial and Literature Committee, the literature function of which is coordinated by Steve Trudell. The committee has several charges in the NAMA Policy Manual but an important one is to provide reviews of books, DVD's, apps, software programs, and the like for publication in *The Mycophile*. If you learn of a new book (or DVD or whatever) that you feel would be of interest to other NAMA members, or if you would like to write a review, please contact Steve (mycecol@uw.edu) so that he can coordinate acquisition of the items and submission of reviews to the newsletter.

A DOG POISONING:
THE NAMA TOXICOLOGY COMMITTEE IN ACTION

By Michael Beug, *Toxicology Chair*

The following email arrived mid day on Sunday November 15, 2020:

To Whom it May Concern: I am hoping you can help identify these mushrooms found in our backyard. Our 10 month old lab puppy passed away and the ER vet asked if he had gotten into any mushrooms, rat/mouse poison. We do not have any rat/mouse poison but we did find all these mushrooms…

The first photo sent showed 15 species laid out on waxed paper and then there was a photo of each different species one at a time, usually just a top view. My response was:

I am sorry to hear of the loss of your puppy. From your photographs, I do not see any obvious mushroom candidates as the source of the poison that killed your puppy. However, it can be challenging to identify a mushroom just from your photos – there are too many details that a picture does not capture. Also, knowing the exact symptoms will often tell me what kind of mushroom to look for.

I do not know where you live, but there might be an expert near you who could come to your home to help – go to **www.namyco.org** and then on the poisoning pages, go to toxicology identifiers. It is a good idea to review the pet poisoning pages at **www.namyco.org** and using your puppy's symptoms, see if there are any mushrooms in your yard that look like those known to cause those symptoms. I live in the Pacific Northwest and we have over 5,000 species and you can count on one hand the ones that might cause death. Also, there might have just been one deadly species and your puppy might have eaten it, leaving nothing for you to find. Thus photographing every mushroom you see in your yard trying to find the culprit can be a very frustrating experience.

The response came that evening:

We live in (the mid-west). He threw up Wednesday morning after breakfast but seemed fine. Thursday he ate breakfast and then sometime later started drooling. By 6 PM his legs were a bit wobbly. By 7 PM he seemed out of sorts, able to walk but almost like he was drunk. Fast heart rate and we noticed his front legs were twitchy. We went to the ER by

direction of our vet. He (the puppy) would become very anxious, agitated and bark aggressively when we would approach the building. Totally out of character & not listening to me, like he was looking through me not at me. He had to be muzzled. Due to his agitation they gave him a sedative. Shortly after, he crashed & they were not able to revive even after using many meds including Atropine. They tried for 30 minutes… We have two other dogs, both older 10 & 12 years old so we are trying to figure out what happened.

At bedtime Sunday evening I responded:

The symptoms are classical ibotenic acid and muscimol symptoms from ingestion of *Amanita muscaria, Amanita pantherina, Amanita gemmata* and a couple of other *Amanita* species (but by no means all *Amanita* species). I did think that I saw one of the Amanitas that contain idotenic acid and muscimol in your pictures, but was not sure. The symptoms call for use of Atropine based on most vet training. However, Atropine itself is a toxin and the combination of ibotenic acid, muscimol and Atropine can sometimes be lethal to a puppy… Owners and vets often think that a dog will die from ibotenic acid and muscimol poisoning (a cat will often die, but they rarely eat these mushrooms). Dogs often eat these mushrooms and usually recover, unless treated with atropine. Please do not blame the vet. It is a problem with old veterinary literature.

Monday morning another email arrived with new pictures:

Just found these today. They are near the base of our white pine trees. Are these the Amanita?

The photo was of a button stage mushroom shot straight down from the top, but this was a distinctive species and so my response was easy:

That is the culprit in your puppy's death – what is commonly known as *Amanita pantherina*. I did not see them in the first set of photos you sent. This is a mushroom that dogs love to eat, so keep them picked and away from any dogs. They are safe for you to handle – you need to eat them to get sick.

I often hear from individuals who find my email address and an exchange like the series above follows. Sometimes, in the end, the poisoning remains unresolved. Sometimes the exchanges can go on for weeks as the mystery is pursued. Dried samples may be exchanged for microscopic analysis or so that DNA analysis can be performed. In all cases the poisoning is logged in a mushroom poisoning data base that dates back to the earliest years of NAMA. Summaries from the NAMA database are published periodically in both *The Mycophile* and in *McIlvainea*.

I am just one member of a large team of NAMA toxicology identifiers, now numbering over 160 individuals across North America. Many other members of this team regularly deal with incidents like the one chronicled here. Their reports come to me and are logged into the NAMA database by Mary Taylor who does the data entry into the NAMA database. Importantly, visitors to the NAMA website can file a toxicology report downloaded from the NAMA website. Those reports also come to me (and are forwarded by me to Mary Taylor for data base entry). I always respond with condolences and a request for photos of the suspected culprit mushrooms, mentioning that it is important to show not only the top view but the underside view and the side view. Often the condolence email results in a much better understanding of the mushrooms involved (was it a mis-identification, was it consumption of spoiled mushrooms, was it an allergic reaction to an edible species, was it possible case of contamination, was it a case of undercooking?

Wearing my hat as an Education Committee member, I have given toxicology talks in many parts of North America. My favorite talk is one with the general title "Should I have eaten that"? The talk features both edible and poisonous species and how and why people make mistakes. I customize the talk to whatever region I am presenting in. This summer I prepared the talk as a narrated PowerPoint for a talk at a virtual mushroom show and foray put on by the Colorado Mycological Society. If you need a talk customized for a zoom meeting of your club or for a show by your club, I will do my best to prepare a suitable presentation. I am currently preparing a talk of just poisonous species for a zoom "in service day" for Washington State Poison Center workers. I have also been working with the Washington State Poison Center to create a group of several expert identifiers. When they have a suspected mushroom poisoning case, the center sends out one email to the entire group. Recipients are requested to "respond all" so that other members of the identifiers group can see that the mushroom has been identified. No one else need respond unless they have additional information to add. This new system has been in place for a couple of months now and hopefully will be a model for Poison Centers in other parts of North America. Sending out the group email pretty much guarantees a very fast response rate for the Poison Center since one or more of our members is usually on line.

2020 NAMA Photo Contest Winners Pictorial Category

The popularity of mushroom photography has grown over the years, resulting in some absolutely stunning photographs. Whether using an expensive DSLR camera with specialized lenses or a high-quality cell phone camera, the diversity of the fungi kingdom provides many opportunities to create compositions worthy of publication in field guides, across social media platforms and as artistic prints. Each year, NAMA holds a photography contest, providing a platform to highlight some of the finest examples of mushroom photography of its members. The contest has three categories in which to enter: documentary, pictorial and the judge's option. The documentary category features images that emphasize key morphological traits used to identify fungi and results in photographs that would be suitable for inclusion in a field guide. The pictorial category emphasizes the beauty and variety of fungi in their natural form, and the photos are judged on both technical and artistic aspects. The judge's option encompasses all other photographic expressions of mushrooms, including humor, mushrooms with animals, mycophagy and time-lapse series. The winners in each category have their photos shown at the annual NAMA foray evening program and reproduced in the newsletter for the viewing pleasure of NAMA members.

Limited Pictorial 1st Place – Garrett Taylor, *Scutellinia*

Limited Pictorial 2nd Place – Alison Pollack, *Lamproderma*

Limited Pictorial Honorable Mention
Alison Pollack, *Xylaria hypoxylon*

Limited Pictorial Honorable Mention
Alison Pollack, *Badhamia utricularis*

Limited Pictorial Honorable Mention – Bryon Meade, *Mycena leaiana*

Limited Pictorial Honorable Mention – Garrett Taylor, *Furia ithacensis*

Open Pictorial 1st Place – Richard Tehan, *Mycena haematopus*

Open Pictorial 2nd Place – Mark Bower, *Panus lecomtei*

Open Pictorial 3rd Place
Mark Bower, *Mycena subcaerulea*

Open Pictorial Honorable Mention
Drew Henderson, *Amanita muscaria var. flavivolvata*

Open Pictorial Honorable Mention – Mark Bower, *Delicatula integrella*

Open Pictorial Honorable Mention – Mark Bower, *Xylaria cubensis*

Open Pictorial Honorable Mention – Richard Tehan, *Aureoboletus mirabilis*

Limited Pictorial Honorable Mention
Garrett Taylor, *Pseudoplectania nigrella*

THE MUSHROOM CULINARY ARTS CORNER

Black Trumpet Choux Bombs

These Black Trumpet Choux Bombs were served at the 2015 NEMF foray, held in New London, Connecticut. We had more than two gallons of dehydrated black trumpets *(Craterellus fallax)* left from 2014—a banner year in the Northeast, and even more that had been cooked and vacuum packed in our freezer. The dried black trumpets get ground in a coffee grinder into both a course grind—similar to cracked black pepper, and into a fine powder to use in this recipe. The lightly sautéed trumpets are added to the cream cheese filling which gets piped into the choux puffs. Recipe and images by The 3 Foragers.

Black Trumpet Choux Bombs
Makes about 36-40 choux

1 c. flour
1 c. water
3/4 tsp. salt
4 Tbsp. butter
4 large eggs
2 Tbsp. powdered black trumpets
2 Tbsp. coarsely chopped dried black trumpets

1. Heat the oven to 425° F. Prepare a sheet pan with parchment paper.

2. In a large sauté pan, bring the water, salt and butter to a boil. Quickly stir in all the flour at once to make a paste, stirring vigorously with a wooden spoon. Cook the mixture over medium heat until it pulls away from the sides of the pan and is dry. Transfer to the bowl of a stand mixer fitted with a paddle.

3. With the mixer running on low, add the powdered and coarsely powdered trumpets. Continue to mix for a few minutes to cool the mix.

4. Start adding the eggs, one at a time, mixing until incorporated before adding the next egg. Scrape the sides of the bowl often. You'll end up with a thick paste that can be scooped or piped with a pastry bag into small balls on the sheet pan. They will puff up a bit, so leave about 1" between each puff.

5. Bake at 425° F for 15 minutes, and then reduce the heat to 350° F and bake an additional 20-25 minutes until the puffs are dry on the inside. After they are removed from the oven, poke a small hole in each to allow the steam to escape. Each puff should bake up mostly hollow, a perfect place to add a filling.

Black Trumpet Cream Cheese

8 oz. block cream cheese, softened
2 c. fresh black trumpets, cleaned, chopped
1 Tbsp. chopped scallions or chives
1/2 tsp. salt
black pepper
1/2 tsp. lemon juice

1. Quickly sauté the chopped fresh black trumpets in a little bit of olive oil, just until they are soft. Cool.

2. Mix the cooled cooked trumpets into the cream cheese along with the scallions, salt, pepper, and lemon juice. Adjust the seasonings to taste.

3. Using a piping bag, pipe the soft cream cheese filling into the cooled puffs. You could also cut the puffs open and spoon in the filling. Serve soon after filling for best texture.